

81 G. CLAIMS

82 I claim:

83 1. sauce, the sauce having a formulation, the sauce comprising emulsified liquid shortening
84 composition comprising dietary fiber gel, water and lipid,

85 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
86 lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.5
87 percent to 7.0 percent by weight of the overall sauce formulation, and

88 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
89 replaces an equal amount of fat used in an otherwise identical recipe of sauce that uses no emulsified
90 liquid shortening compositions comprising dietary fiber gel, water and lipid.

91 2. sauce mix, the mix having a formulation, the mix comprising emulsified liquid shortening
92 composition comprising dietary fiber gel, water and lipid,

93 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
94 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
95 0.5 percent to 7.0 percent by weight of the overall sauce formulation as reconstituted, and

96 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
97 replaces an equal amount of fat used in an otherwise identical recipe of vinaigrette sauce mix that
98 uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

99 3. cheese sauce, the cheese sauce having a formulation, the cheese sauce comprising emulsified
100 liquid shortening composition comprising dietary fiber gel, water and lipid,

101 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
102 lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.5
103 percent to 7.0 percent by weight of the overall cheese sauce formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of cheese sauce that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

4. creamy type sauce, the creamy type sauce having a formulation, the creamy type sauce comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid, wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.5 percent to 7.0 percent by weight of the overall creamy type sauce formulation, and the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of creamy type sauce that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

5. alfredo sauce, the sauce having a formulation, the alfredo sauce comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid, wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.5 percent to 7.0 percent by weight of the overall alfredo sauce formulation, and the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of alfredo sauce that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

6. gravy, the gravy having a formulation, the gravy comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid, wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.5 percent to 7.0 percent by weight of the overall gravy formulation, and

128 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
129 replaces an equal amount of fat used in an otherwise identical recipe of gravy that uses no emulsified
130 liquid shortening compositions comprising dietary fiber gel, water and lipid.

131 7. a mix as in claim 2 wherein the mix, when reconstituted, results in a cheese sauce.

132 8. a mix as in claim 2 wherein the mix, when reconstituted, results in a creamy type sauce.

133 9. a mix as in claim 2 wherein the mix, when reconstituted, results in an alfredo sauce.

134 10. a mix as in claim 2 wherein the mix, when reconstituted, results in a gravy.

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